

# PATENT ABSTRACTS OF JAPAN

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(21)Application number : 2001-399987 (71)Applicant : MATSUMURA KEIGO

(22)Date of filing : 28.12.2001 (72)Inventor : MATSUMURA KEIGO

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## (54) QUALITY-IMPROVING AGENT FOR IMPROVING MEAT QUALITY

### (57)Abstract:

PROBLEM TO BE SOLVED: To provide a quality-improving agent for improving the meat quality of raw material meats.

SOLUTION: The quality-improving agent is obtained by incorporating 10-60 wt.% sodium hydrogen carbonate, 20-60 wt.% trehalose, 5-20 wt.% citric acid and 3-25 wt.% whey based on the total amount of the quality-improving agent.



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[HOME](#) > [ABOUT SIPO](#) > [NEWS](#) > [LAW& POLICY](#) > [SPEICAL TOPIC](#) > [CHINA IP NEWS](#)**Title: Food material with lower caloric****Application Number** 03123283      **Application Date** 2003.04.25**Publication Number** 1452887      **Publication Date** 2003.11.05**Priority Information** JP127187/20022002/4/26**International Classification** A23L1/05;A23L1/09;A23L1/10**Applicant(s) Name** Otsuka Food Co., Ltd.**Address****Inventor(s) Name** Enomoto Mitsuo;Akasawa Tetsuya**Patent Agency Code** 11038      **Patent Agent** chen cuan**Abstract**

The invention can obtain low calorie food material (artificial rice material) for cooked rice food, having properties, appearance, odor, taste and palatability similar to cooked rice and provide a method for producing the same. The low calorie food material comprises 1 pts.wt. starch, 0.05-2 pts.wt. trehalose, 0.03-7 pts.wt. gelling agent gelled with divalent metal ions and 0.003-0.5 pts.wt. divalent metal ions or 0.03-7 pts.wt. gelling agent gelled by heating, or cooling after heating and 0.03-20 pts.wt. clouding agent and is a gelled granular material thereof.

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**Title: Highly nutritious baked products**

Application Number	01821525	Application Date	2001.12.26
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Priority Information	JP397513/002000/12/27		
International Classification	A21D2/18;A21D13/08;A23G3/00;A23L1/29		
Applicant(s) Name	Otsuka Pharma Co., Ltd.		
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Patent Agency Code	11219	Patent Agent	ding yebeng wang weiyu

**Abstract**

The present invention relates to a highly nutritious baked food product having ingredients similar to conventional baked food products but having a nutritionally balanced high protein content and low fat content, with an improved level of the hardness that conventionally results from a high protein content and low fat content. The highly nutritious baked food product can be produced by baking a dough containing 10-20 wt. % of protein, 7-14 wt. % of fat and 55-81 wt. % of sugar, with trehalose contained as a sugar component in 1 to 10 wt. % relative to the total weight of the solid ingredients.

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